## **HACCP - DAILY VERIFICATION LOGS**

| Day:  |  |  |  |
|-------|--|--|--|
| -     |  |  |  |
| Date. |  |  |  |

## **QUICK CHILLING LOG**

Cool Foods from 135° F - 70° F within 2 hours; from 70° F - 41° F within 4 additional hours

| Cool Foods from 100 1 - 70 1 within 2 hours, from 70 1 - 41 1 within 4 additional h |                                  |            |    |   |    |            | - Induite |   |   |       |          |                        |
|---|----------------------------------|------------|----|---|----|------------|-----------|---|---|-------|----------|------------------------|
|   | VARIABLE/135° F                  |            |    |   |    | ≤70°F ≤41° |           |   |   | ≤41°F |          |                        |
|   |                                  |            | 30 | 1 | 30 | 2          | 1         | 2 | 3 | 4     |          | D. 177                 |
| PRODUCT NAME & BATCH #  | COOK<br>TEMP/START<br>CHILL TEMP | START TIME |    |   |    |            |           |   |   |       | INITIALS | DATE MARK<br>CONTAINER |
|   |                                  |            |    |   |    |            |           |   |   |       |          |                        |
|   |                                  |            |    |   |    |            |           |   |   |       |          |                        |
|   |                                  |            |    |   |    |            |           |   |   |       |          |                        |
|   |                                  |            |    |   |    |            |           |   |   |       |          |                        |
|   |                                  |            |    |   |    |            |           |   |   |       |          |                        |
|   |                                  |            |    |   |    |            |           |   |   |       |          |                        |
|   |                                  |            |    |   |    |            |           |   |   |       |          |                        |
|   |                                  |            |    |   |    |            |           |   |   |       |          |                        |
|   |                                  |            |    |   |    |            |           |   |   |       |          |                        |
|   |                                  |            |    |   |    |            |           |   |   |       |          |                        |

## NOTE: IF 70°F OR 41°F IS NOT MET, REHEAT TO 165°F

## **CORRECTIVE ACTION**

|                        | VARIABLE/135° F |                        | ≤70°F |   |    | ≤41°F |   |   |   |   |          |
|------------------------|-----------------|------------------------|-------|---|----|-------|---|---|---|---|----------|
|                        |                 |                        | 30    | 1 | 30 | 2     | 1 | 2 | 3 | 4 |          |
| PRODUCT NAME & BATCH # | REHEAT TO 165°F | START TIME AT<br>165°F |       |   |    |       |   |   |   |   | INITIALS |
|                        |                 |                        |       |   |    |       |   |   |   |   |          |
|                        |                 |                        |       |   |    |       |   |   |   |   |          |
|                        |                 |                        |       |   |    |       |   |   |   |   |          |
|                        |                 |                        |       |   |    |       |   |   |   |   |          |
|                        |                 |                        |       |   |    |       |   |   |   |   |          |
|                        |                 |                        |       |   |    |       |   |   |   |   |          |
|                        |                 |                        |       |   |    |       |   |   |   |   |          |